

AMENDMENTS TO THE SPECIFICATION

Please amend the specification as follows:

On page 5, please amend the first full paragraph to read as follows:

--As such, the use of unsaturated emulsifier in high freezing point ice cream is known from both patent and scientific literature, see e.g. U.S. Pat. No. 4,127,679, U.S. Pat. No. 6,497,913, EP 1,348,341, U.S. Pat. No. 6,596,333, U.S. Pat. No. ~~3,017,76~~ 3,017,276, U.S. Pat. No. 2,423,600, US 2003/0134025, JP 2000-270777, JP 54-55762, Cho, Y.-K., Korean J. Food Sci. Technol. Vol. 20, no. 2, 1988, pp. 236-244, and Pelan, B. M. C. et al., J. Dairy Sci. Vol. 80, no. 10, 1997, pp. 2631-2638. The said emulsifier is incorporated to achieve a required churning effect.--

On page 4, before line 13 and the section heading "DETAILED DESCRIPTION OF THE INVENTION", please insert the following heading and text:

-- BRIEF DESCRIPTION OF THE DRAWINGS--

-- FIG. 1 shows a cryo-SEM micrograph of reference ice cream prepared from a mix with a depressed freezing point and a conventional amount of unsaturated emulsifier after 8 weeks storage at -20.degree. C.

FIG. 2 shows a cryo-SEM micrograph of ice cream according to the present invention after 8 weeks storage at -20.degree. C.--